



## *Hors d'oeuvres*

### *Cold:*

<i>Shrimp Cocktail and Remoulade</i>	<i>50 pieces</i>	<i>150</i>
<i>Smoked Salmon Canapés</i>	<i>50 pieces</i>	<i>125</i>
<i>Crabmeat Cocktail and Remoulade</i>	<i>serves 25</i>	<i>200</i>
	<i>serves 50</i>	<i>400</i>

### *Hot:*

<i>Chorizo Stuffed Mushrooms</i>	<i>50 pieces</i>	<i>150</i>
<i>Tenderloin on toast</i>	<i>50 pieces</i>	<i>125</i>
<i>Mini crab cakes</i>	<i>50 pieces</i>	<i>150</i>
<i>Pan Seared Scallops</i>	<i>50 pieces</i>	<i>150</i>
<i>Chicken Croquettes</i>	<i>50 pieces</i>	<i>100</i>
<i>Vegetable Spring Rolls</i>	<i>50 pieces</i>	<i>100</i>
<i>Grilled brie with fresh fruit</i>	<i>serves 25</i>	<i>60</i>
	<i>serves 50</i>	<i>120</i>

### *Display:*

<i>Cheese and Fruit</i>	<i>serves 20</i>	<i>75</i>
<i>Vegetable Crudités (ranch or bleu cheese)</i>	<i>serves 20</i>	<i>50</i>
<i>Tomato and Mozzarella</i>	<i>serves 20</i>	<i>75</i>
<i>Imported Meats and Cheese</i>	<i>serves 20</i>	<i>125</i>

### *Carved:*

<i>Beef tenderloin</i>	<i>serves 20</i>	<i>200</i>
<i>Seared Ahi Tuna</i>	<i>serves 20</i>	<i>150</i>
<i>Pork loin</i>	<i>serves 20</i>	<i>100</i>

# Dinner Selections

## Appetizers:

(Please select two)

Priced per person, *served as first course*

<b>Shrimp Cocktail</b>	<b>13</b>
<b>Crabmeat Cocktail</b>	<b>16</b>
<b>Beef Carpaccio</b>	<b>11</b>
<b>Grilled Brie with Fresh Fruit</b>	<b>11</b>
<b>Chorizo Stuffed Mushrooms</b>	<b>11</b>

## Salads:

(Please select one)

### **Field Greens Salad:**

Baby mesculin, cucumber, goat cheese & roma tomatoes with raspberry vinaigrette  
or

### **Caesar Salad:**

Traditional Caesar topped with parmesan-reggiano

## Entrées:

(Please select up to four items)

<b>8 oz. Filet Mignon</b>	<b>58</b>	<b>Bourbon St. Pork Chops</b>	<b>47</b>
<b>10 oz. Filet Mignon</b>	<b>62</b>	<b>Grouper Lafayette</b>	<b>55</b>
<b>16 oz Ribeye</b>	<b>64</b>	<b>French Quarter Chicken</b>	<b>44</b>
<b>16 oz. NY Strip</b>	<b>64</b>	<b>Pasta Primavera</b>	<b>44</b>
<b>Rack of Lamb</b>	<b>62</b>	<b>Eggplant Royale</b>	<b>44</b>
<b>Scottish Salmon</b>	<b>49</b>	<b>Surf &amp; Turf</b>	<b>90</b>
		<b>Broiled Lobster Tails</b>	<b>90</b>

## Accompaniments:

(Please select two – additional sides are 5.00 per person)

<b>Garlic Mashed Potatoes</b>	<b>Creamed Spinach</b>
<b>Au Gratin Potatoes</b>	<b>Sautéed Spinach</b>
<b>Mashed Sweet Potatoes</b>	<b>Steamed Asparagus</b>
<b>Lyonnais Potatoes</b>	<b>Green Beans with Almonds</b>
<b>Creamed Corn</b>	<b>Vegetable Medley</b>
<b>Sautéed Mushrooms</b>	<b>Steamed Broccoli</b>

## Desserts:

(Please select two)

<b>Bread Pudding with Whiskey Sauce</b>	<b>Chocolate Raspberry Truffle Cake</b>
<b>New York Style Cheesecake</b>	<b>Crème Brulee</b>
<b>Bananas Foster</b> <i>(add \$7.00 per person)</i>	

~Add to the above prices 20% service charge and North Carolina sales tax~

# *Wine Suggestions*

## *Domestic and Imported Red*

<i>Kenwood Jack London, Cabernet Sauvignon, Sonoma</i>	<i>53</i>
<i>Estancia, Cabernet Sauvignon, Paso Robles</i>	<i>44</i>
<i>Burgess Cellars, Triere Vineyard, Merlot, Napa</i>	<i>56</i>
<i>Sterling Merlot, Napa</i>	<i>44</i>
<i>Meiomi Pinot Noir, Monterey, Sonoma &amp; Santa Barbara</i>	<i>44</i>
<i>Soter Vineyards, Planet Oregon, Pinot Noir, Oregon</i>	<i>48</i>
<i>Decoy, Duckhorn Vineyards, Zinfandel, Sonoma</i>	<i>48</i>
<i>The Prisoner Wine Co, "The Prisoner, Blend, Napa</i>	<i>78</i>
<i>Cain Vineyard &amp; Winery, Cuvee, Napa</i>	<i>60</i>
<i>Chateau Simard, Saint Emilion, Bordeaux, France</i>	<i>80</i>
<i>Trapiche Broquel, Malbec, Mendoza, Argentina</i>	<i>40</i>

## *Domestic and Imported White*

<i>Chalk Hill Chardonnay, Sonoma</i>	<i>44</i>
<i>Chalone Chardonnay, Monterey</i>	<i>59</i>
<i>Conundrum, five grape blend, Napa</i>	<i>40</i>
<i>Kim Crawford, Sauvignon Blanc, Marlborough, NZ</i>	<i>44</i>
<i>Renaud Old Vines, Pouilly Fuisse, Burgundy, France</i>	<i>52</i>
<i>Pacific Rim, Riesling, Columbia Valley</i>	<i>36</i>
<i>Santa Margherita, Pinot Grigio, Italy</i>	<i>53</i>
<i>Left Coast, The Orchard's, Pinot Gris, Oregon</i>	<i>34</i>

## *Champagne and Sparkling Wines*

<i>Mumm Napa Winery, Brut Rose', Napa</i>	<i>52</i>
<i>Domaine Chandon, Blanc de Noirs, California</i>	<i>44</i>
<i>Perrier Jouet, Grand Brut, France</i>	<i>87</i>
<i>Bianca Vigna, Prosecco, Italy</i>	<i>40</i>

*Additional Wine Selections available upon request.*

# Lunch Selections

We will gladly open our dining rooms for lunch parties of 30 or more guests.

## Appetizers:

(Please select two)

Priced per person, *served as first course*

<b>Shrimp Cocktail</b>	<b>13</b>
<b>Crabmeat Cocktail</b>	<b>16</b>
<b>Beef Carpaccio</b>	<b>11</b>
<b>Grilled Brie with Fresh Fruit</b>	<b>11</b>
<b>Chorizo Stuffed Mushrooms</b>	<b>11</b>

## Salads:

(Please select one)

### **Field Greens Salad:**

Baby mesclun, cucumber, goat cheese & roma tomatoes with raspberry vinaigrette  
*or*

### **Caesar Salad:**

Traditional Caesar topped with parmesan-reggiano

## Entrées:

(Please select up to four items)

<b>8 oz. Filet Mignon</b>	<b>38</b>	<b>Bourbon St. Pork Chops</b>	<b>26</b>
<b>10 oz. Filet Mignon</b>	<b>42</b>	<b>Grouper Lafayette</b>	<b>34</b>
<b>16 oz Ribeye</b>	<b>46</b>	<b>French Quarter Chicken</b>	<b>25</b>
<b>16 oz. NY Strip</b>	<b>46</b>	<b>Pasta Primavera</b>	<b>25</b>
<b>Rack of Lamb</b>	<b>40</b>	<b>Eggplant Royale</b>	<b>25</b>
<b>Scottish Salmon</b>	<b>29</b>	<b>Surf &amp; Turf</b>	<b>65</b>
		<b>Broiled Lobster Tails</b>	<b>65</b>

## Accompaniments:

(Please select one – additional sides are \$5.00 per person)

<b>Garlic Mashed Potatoes</b>	<b>Creamed Spinach</b>
<b>Au Gratin Potatoes</b>	<b>Sautéed Spinach</b>
<b>Mashed Sweet Potatoes</b>	<b>Steamed Asparagus</b>
<b>Lyonnais Potatoes</b>	<b>Green Beans with Almonds</b>
<b>Creamed Corn</b>	<b>Vegetable Medley</b>
<b>Sautéed Mushrooms</b>	<b>Steamed Broccoli</b>

## Desserts:

(Add additional \$8.00 per person; please select one)

<b>Bread Pudding with Whiskey Sauce</b>	<b>Chocolate Raspberry Truffle Cake</b>
<b>New York Style Cheesecake</b>	<b>Crème Brulee</b>

~Add to the above prices 20% service charge and North Carolina sales tax~

# Contracts and Polices

Event Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Date: \_\_\_\_\_ Start Time: \_\_\_\_\_

# of Expected Guests: \_\_\_\_\_ End Time: \_\_\_\_\_

Deposit Requested: \$250.00 Room\*: \_\_\_\_\_

Email Address: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Address: \_\_\_\_\_ Fax #: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Menu Title: \_\_\_\_\_

## Terms and Conditions

**Meeting and Private Dining Arrangements:** Please advise your Private Events Director of any special requirements you may have prior to the function. The Private Dining Rooms are only available for use between the hours indicated on the agreement. The rooms are assigned according to the expected number of guests. \*We reserve the right to reassign the rooms according to the number of attendees.\* All charges are subject to a 20% service charge and North Carolina state sales tax. Alcoholic beverages may not be brought into the restaurant from outside sources. Rey's Restaurant (LA Lousianne, LLC) is not responsible for loss or damage to any property brought into or left in the restaurant. Tax Exempt organizations must provide a certificate of exemption prior to the event.

**Guarantees:** A guaranteed final guest count is requested three business days in advance of your event. If no guarantee is received, we will consider the number of guests originally contracted when the reservation was made, as the guarantee. We offer a twenty percent leniency in the fluctuation of guarantee numbers.

**Payment Policy:** All functions held in private rooms require a credit card number and expiration date to hold the space, which will be due when confirming the reservation. Final payment is due upon completion and execution of the function. Prices are subject to change and will be confirmed thirty days prior to your function.

*To serve as confirmation, please sign and return this completed form by: \_\_\_\_\_*

*A signature below indicates that you have read and agree to the terms as outlined above.*

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Credit Card / Deposit Information: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

# *Cocktail Party Menu*

## *75 per person*

**Imported Cheese and Meat Display**  
**Grilled Brie with Fresh Fruit**  
**Tomato and Mozzarella Display**  
**Vegetable Crudité**  
**Shrimp Cocktail**  
**Crabmeat Cocktail**  
**Ahi Tuna**  
**Vegetable Spring Rolls**  
**Crabcakes**  
**Pan Seared Scallops**  
**Chorizo Stuffed Mushrooms**  
**Chicken Croquettes**  
**Sliced Pork Loin**  
**Sliced Beef Tenderloin**  
**Scottish Salmon**  
**Lamb Lollipops**  
**Assorted Mini Desserts**

## *55 per person*

**Imported Cheese and Meat Display**  
**Vegetable Crudité**  
**Shrimp Cocktail**  
**Crabmeat Cocktail**  
**Ahi Tuna**  
**Vegetable Spring Rolls**  
**Chorizo Stuffed Mushrooms**  
**Chicken Croquettes**  
**Sliced Pork Loin**  
**Sliced Beef Tenderloin**  
**Scottish Salmon**  
**Assorted Mini Desserts**